CHRONICLES OF GINGER FARM

By Gwendoline P. Clarke

We are all ready for the Easter parade. Partner has had a long delayed haircut; Bob is home from the hospital with a nice new pair of crutches and a liberally autographed cast on his leg and foot and I have a new-old coat. And where shall we go, and on what boardwalk shall we parade? Well, we don't want to make competition too keen so I rather fancy we shall not be very far from home.

* * *

But I want to tell you a little more about that coat. I am not sure of its age but I know it isn't less than fifteen years old. My mother-in-law sent it to me from England. I wore it for several years but it showed absolutely no sign of wearing out - not even the lining. It became frightfully out of date so I started using it for rough wear. Presently several buttons were missing; the lining of one sleeve was ripped loose; the inside of one pocket was stiff becouse of an accident with an egg,but the cloth was as good as ever. When not in use it hung in a cupboard reserved for clothes fit only for barn chores. The only thing that saved it from destruction was the condition of the cloth and the fact that it was too out of date, and too shabby, for any of the clothing drives. This spring, during one of my housecleaning spells, the old coat came to light again. I tried it on . . . . it was just the right length. It was double-breasted and too tight, but changing it to a single-breasted style soon remedied that. The sleeve lining, I soon found, was really undamaged except for the tearing apart at the stitching; the rest of the lining and the cloth itself was almost as good as new, and there was absolutely no sign of moth. "Now where", I said to myself, "could one get a piece of cloth like that today? This is obviously a job for the cleaners." So that is what happened. The other day I wore the coat for the first time. Partner raised his eyebrows - "I like that coat on you," he said, "where and when did you buy it?"

So you see - keep a thing long enough and old fashions become new fashions. Not that I recommend keeping stuff around like that as a rule there is too much need of it abroad. Had I taken the time to look this coat over more carefully during the war it would probably be walking around in England by now — or maybe Russia. Thank goodness it is not in Russia anyway.

* * *

My, but it's a dull, dull day. Rain has evidently been falling steadily all night - and it is still raining. But Partner is feeling quite pleased with himself. Yesterday morning although it was warm and sunny Partner said - "There's something coming, I'm sure - Tippy has been under my feet all morning. I think I had better get up on the roof and see what I can do about it."

Tippy, I should explain, is our weather prophet. She is more scared of wind and thunderstorms than any dog I ever knew, so we always know by her actions when a storm is brewing. Partner didn't wait for the weather to break - he got a can of tar and went after the holes in the kitchen roof. Before he was through there was a slight sprinkling - prelude to a real downpour - but not a drop of rain did we get in the kitchen. It is surprising what a little patching at the right time can do.

* * *

One day last week I imagine most farmers were feeling somewhat jittery. The weatherman had promised that the temperature would drop to ten degrees above zero. That was like sounding the death-knell for winter wheat and clover. And the wheat looked so promising. And then our fears were groundless. There was hardly enough frost to harden the top of the ground. We didn't mind the weatherman being wrong at all.

How to Care for Good Paint Brush

It isn't good economy to choose an inferior paint brush, any more than it is good economy to buy inferior paint. A good brush holds more paint, lasts much longer, is less likely to leak or spatter, leaves a clean edge and gives a more uniform finish — and besides, the bristles don't fall out.

It is just as important to know how to take care of a good brush when you have it, as it is to get a good brush in the first place. Between painting sessions, it should be suspended in linseed oil—with care taken to make sure that the bristles are not bent by touching the bottom of the container.

If the brush is not to be used for a considerable time, it is well to wash it out with a solvent such as turpentine until it is fairly clean. Then give it a good washing with a mild soap solution and warm (not hot) water. Shake out excess water and wrap the bristles in paper so as to retain the original shape of the painting end of the brush.

In the days of King Alfred, much of England was bog or shallow swamp.

U. S. Army Unit

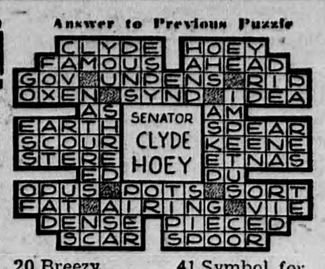
HORIZONTAL

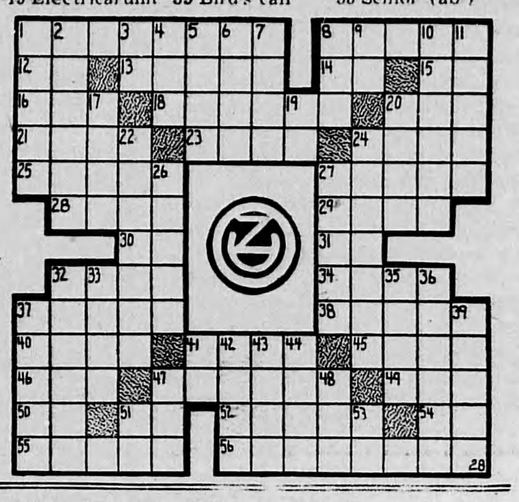
1 Depicted is insigne of the U. S. Army 102nd ——
8 Garden shovel
12 Registered nurse (ab)
13 Loud
14 Hawaiian bird
15 Half-em
16 Indonesian of Mindanao
18 Hangman's knots
20 Coin
21 Shout
23 Seines
24 Coffin stand
25 Scoff
27 Propel across a body of water
28 Low sand hill
29 Beams
30 Indian army (ab.)
31 Part of "be"
32 Above
34 Variable star
37 Bridges
38 Make into law
40 For fear that
41 Royal Italian family name
45 Chew upon
46 Individual
47 Sleeping visions
49 Fish
50 Measure
51 Therefore
52 Operatic solos
54 Id est (ab)
55 Public notice
56 Abuse

VERTICAL

1 Carts
2 Mean
3 Whether
4 Male offspring
5 Press
6 Indian
7 Bird's home
8 Call for help at sea
9 Italian river
10 Restrains
11 Ingress
17 On the sheltered side
19 Electrical unit
20 Breezy
22 Assuasive
24 Shining
26 Erects
27 Skeleton
32 Unclosed
33 Urn
35 Hindu queen
36 Original name of Nova Scotia
37 Slant
39 Bird's call
41 Symbol for erbium
42 Line of junction
43 Ancient Irish capital
44 Man's name
47 Period
48 Was seated
51 South Carolina (ab.)
53 Senior (ab.)

Answer to Previous Puzzle





. . . TABLE TALKS . . .

The Popular Potato

No matter how simply it is prepared you can never get tired of a good potato—that is, of course, if it is carefully cooked and served.

Baked

Potatoes are versatile. Bake them with their skins on and prick them as soon as they are removed from the heat; if you let the steam escape, you prevent the from becoming soggy. Serve them plain, or with butter, or stuff them with left-over meats or vegetables, season to your taste with herbs and spices gaiore.

Steamed

Or steam them; the rule is "in their jackets." Serve unpeeled if potatoes are young and the skins bright, or peel and doll in melted butter (bacon drippings will do the same trick), sprinkle with chopped parsley or dill or chives, or brighten the color and taste with paprika or any herb, such as marjoram, for instance. You can deep-fry raw potatoes, either cut into pieces or sliced thin — or you can pan-fry them in plenty of bacon drippings.

Boiled in Jackets

Boiling potatoes in their skins not only prevents wastage in peeling but conserves the goodness too. Scrub well, prick over with a fork. so salt can pentrate, barely cover with hot water in which you put one rounded tea-spoon of salt to each 2 lbs. vegetables. Boil steadily, not vigorously, until just tender. (Test with thin metal skewer.) Drain dry. Serve as soon as possible after cooking.

When potatoes are peeled before cooking use a potato peeler so that as little as possible is wasted. Do not let them soak in water a long time before cooking.

How to Whiten Potatoes

At this time of year certain varieties of potatoes may turn dark in color during cooking. This darkening may be remedied if a little lemon juice is squeezed over the drained vegetable in a proportion of a teaspoonful to each pound of potatoes and the pan gently shaken over the heat. A little vinegar may serve much the same purpose though it is not quite as effective as lemon juice.

Boiled To A Mash

Even with careful cooking, towards the end of the season potatoes are inclined to get mashy. This is a trial, but there is a remedy at hand, though you may need someone to help you.

Lay a clean tea-cloth over a basin and tip the potatoes with all their liquid into it. Holding the two ends of the cloth, draw the long sides together and fold over and over till the potatoes are enclosed. Then twist the cloth in opposite directions till all water runs out. The potatoes will be in a light floury ball and clear liquid will be left in the bowl.

King Arthur's knights sat at the "Round Table" to indicate they were equal, no one ranking higher than another.

TEEN-TOWN TOPICS

By BARRY MURKAR

Several weeks ago, we told you that we would be writing a story on the case of Joe Smiley. This is a true story and Joe Smiley is the name we'll use for story purposes. The reason for writing the story at all, is to make you feel as I did when I first heard it. After hearing the story behind Joe Smiley's life, I knew I had a lot to be thankful for — and I think you will feel the same way.

I first met Joe on a picnic at Niagara Falls a few years ago. We met on the train. To me, he was just another guy with an office job and no particular worries. Brother, I was wrong about him. That boy could certainly cover up a lot of inner feelings with that smile of his.

* * *

It seems that Joe lives with his mom and dad. That's not unusual, but Joe's dad happens to be a chronic drinker. By trade he is an interior decorator. He makes good money, but it doesn't mean a thing to Joe or his mom. Whenever his pop finishes a particular job, he disappears for four or five days. Eventually he comes home unshaven, unkempt and usually sick. He lays around the house for days on end and then he goes on another job and the story is repeated again. As I mentioned earlier, Joe is an ordinary guy with an ordinary job. He'll probably always be an ordinary guy with an ordinary job and like many of his fellow men, he fell in love. He wanted to get married and that was quite a struggle on the money he was making. First off, the girl he was to team up with decided she wanted a baby grand piano. Well you can see what a help that was to Joe. The worst of it was, she couldn't play the piano.

* * *

Well sir, Joe talked his mother into letting him have two rooms in the upstairs of her house. Now, Joe has been working for about 10 years. When he first started working, he bought a house for his mom. He knew she would never have a home of her own unless he did. He took a mortgage on the place and is still paying for it. His mother said he could have the two rooms upstairs at the back of the house for a nifty little piece of rent. You can see where Joe is taking a beating on a deal like that — paying a big rent for two rooms in a home he is buying.

* * *

Well that is the way it goes. One day before he was married, Joe was looking around in the cellar. He found a small table. Examining it closely, he could see that if it was scraped down and refinished it would make a nice end-table. His mother said he could have it, so he went to work with the sandpaper and elbow grease.

One day the father came home with a few under his belt — just enough to put him in that helpful mood. He took Joe's half finished table and started lathering it up with dark varnish stain. It didn't matter that Joe wanted a light color, or that it wasn't sanded down enough for staining. Half way through the varnish job, the father got fed up with it — angry is the word. He sent the table flying against the wall, knocking off two legs and cracking it half way through.

Joe felt bad about it, but got over the deal in time. Eventually he was married. Happy? Well Joe says he is, but then that is what he would say anyway. He's been married four months and his wife has been in the hospital three times with this, and that and the other. His drunken father keeps trying to mess up his life by interfering in all his affairs. At Christmas the father and a few of his cronies borrowed Joe's car without asking for it. Two hours later, it was smashed beyond recognition.

* * *

There is more to the story than that. His wife too, he learned too late, is also a chronic drinker. He went with her for three years and never knew her to touch a drop. She nags him from the time he gets home until he goes to work about having to live in two rooms. She nags about his small salary and about not having a lot of new clothes. His mother thinks he should start paying more rent and for the past few months his father hasn't worked at all. Every time his pop can corner him in the hall, he tries to make a touch. The roof almost goes off when he doesn't get it.

* * *

The other day, I walked into Joe Smiley's office. He was busy going through a pile of papers. When I called out a greeting, he came over with a smile on his face and the warm handshake I had not felt for several years.

I took him to lunch and we had a chat about a lot of things. He told me he was getting along well. He was happily married, he said, and had big plans for the future. He hasn't any idea that I know his real story. Big plans for the future? Yeah, sure. Why not? There's always the chance a fellow may get a break. There is a guy who really deserves one.

You know what I mean now? If a fellow like Joe Smiley can be happy (or try to be) and make plans for the future, what kick have I coming? How about you, friend? Feel the same as I do?

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- ½ teaspoon salt
- ⅓ cup granulated sugar
- 1 tablespoon Baker's Cocoa
- ¼ cup milk
- 1 tablespoon melted shortening
- ½ teaspoon vanilla
- ¼ cup chopped nuts

SAUCE MIXTURE

- ½ cup brown sugar, firmly packed
- 2 tablespoons Baker's Cocoa
- ¾ cup boiling water

Sift flour once, measure, add baking powder, salt, granulated sugar, 1 tablespoon cocoa; sift again. Add milk, shortening, vanilla. Mix only until smooth. Add nuts. Turn into greased small baking dish. Mix brown sugar, 2 tablespoons cocoa; sprinkle over batter. Pour on boiling water. (This forms sauce in pan after pudding is baked.) Bake in moderate oven (350°F.) 30 to 40 minutes. 6 to 8 servings.

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By Margarita